

Market Research for Business Plans at Yorkley Court Community Farm

Introduction

The following is additional information and should be read in conjunction with the Business Plans document already submitted.

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The Food Hub Market Information

Over the past two years members of YCCF have created a unique local market for local organic food, the Dean Forest Food Hub. This enterprise was driven by the desire to create a means of direct access to local consumers in order to keep prices low and build a social community involved with food production.

The initiative started with the formation of a Forest Food Sovereignty Group that met on several occasions towards the end of 2012 and the beginning of 2013 in Cinderford, Yorkley and Newnham. The aim of these meetings was to raise awareness of the issue of food sovereignty and encourage the formation of local buyers groups that would arrange food order from local producers and wholesale wholefood providers such as Essential Trading thus decreasing local dependence on supermarkets for food provision. These public meetings were also a source of market information, through focus groups, about what was lacking in the local market, how likely consumers were to change buying habits and to what extent was there an interest in forms of community supported agriculture.

In January 2013 we were offered the chance to research the retail sector by taking over the small shop La Bodega at Taurus crafts, Lydney. We soon learned that the large overheads had to be passed on with the prices of the food produce making the local organic produce unaffordable for a low income family. We also had to cover these costs by selling high value products aimed at the more affluent customer.

However, we began to gather a membership base of customers who would be interested in a weekly order cycle of food both wholefoods such as flour and grains and local organic produce from Tony Carlton gardens and other Bio-dynamic producers such as Oaklands and the Grange.

The real breakthrough came when we acquired open source software used by a social enterprise in Stroud called Stroudco. Stroudco have developed a web platform that allows members/customers to order local produce direct from local producers on a weekly order cycle. We adopted this model and applied for funding for consultation with Co-operative Futures. We also were funded by the Plunkett Foundation. For more information, please visit to Stroudco.co.uk.

We left Taurus Crafts in May 2013 and set up a store room at Oaklands Park Farm. We sell local produce with a 10% mark up and whole food with a 38% mark up. We now serve over 20 local producers including the Forest Bakehouse, 2 local beekeepers, 5 local farms and several cooks.

We have registered as a Co-operative IPS and currently have 5 member directors, three of whom are members and residents of YCCF. We have over 200 customer members and average about 30 individual orders each week.

Over the one and a half years, we have had a growth rate of 20%/annum. We have clearly demonstrated a growing demand for organic produce in the Forest of Dean. In fact demand is outstripping supply. We have actually held back from extensive advertising as the local

producers would not be able to cope with the demand. We have built this customer base through word of mouth reputation and distribution of our flyers by customers.

It has always been our hope that by creating this local market and increased demand that Yorkley Court Community Farm would be able to prove the benefits, both social and economic, of locally produced organic vegetables and to fill that growing demand as the project develops. The Dean Forest Food Hub not only gives us direct access to local consumers but we now have detailed statistics and figures of the seasonal demand and supply of different types produce and can tailor our growing schemes accordingly.

Produce from the garden and animal projects at YCCF can easily be sold through the Food Hub as demand continues to increase.

The information in the graph below shows month by month value of vegetable sales purchased and, in conjunction with a detailed breakdown of individual vegetable demands, can give a clear picture of the market over the year. This type of picture is valuable to us as producers as we can plan our crops for the next year. We can sow crops in succession.

The main format of the vegetable sales is through vegetable boxes, in which the types of vegetables included in the boxes is chosen by the members of the workers' co-op, the producer fills the box and/or the customer buys individual items. The benefit of the vegetable box format is individual crops can be put into the boxes and different producers can cooperate to make up the variety and quantities. It will be at the discretion of the workers' co-op how to locate seasonal demand, filling in the gaps, but in essence working cooperatively with all the producers to increase the level of consumption of local seasonal organic biodynamic vegetables.

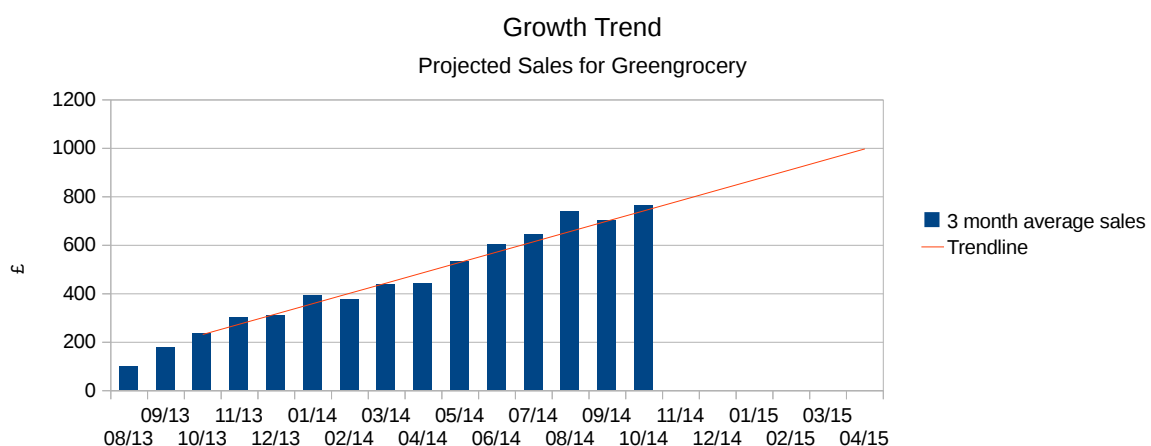


Figure 1: Food Hub Sales and Projections

Summary of Market Research for Mycogeneration, Market Garden and Herb Project Products

Survey

This survey was designed to assess the viability of sales to restaurants, pubs and cafés in the Lydney area that do not already buy Food Hub produce. The surveys asked what vegetables they use, how much, what order cycle they have and what motivations they use to choose their vegetables. Also they were asked if they would be interested in the produce we will make available and if they would be able to integrate our produce into their business.

The results of the survey are positive as everyone was interested in our produce and would be willing to integrate it into their menus. We will be able to produce all types of the vegetables they will use in quantities growing with every season. The seasonality will be interesting as the variation of produce through the year would encourage a creative element in the chefs which they are usually very willing to engage with.

The response was interesting and showed us that in the initial years we can build relationships with the different food businesses in Lydney. The catering event format would suit the variation of produce we can offer in year one and two. The smaller kitchens doing more simple menus or in need of good quality vegetables for their soups or Sunday roasts are promising avenues for investigation. Bulk crops of root vegetables for the late season that can maintain their season from October all the way into January would be a viable option for all of the customers surveyed. The limiting factor would be to choose a few customers able to integrate our produce and that we would be able to serve in a sustained way all the way through.

There is a big gap in the market for fresh cut herbs as kitchens go through a lot of herbs such as parsley and mint. Also there is a big opportunity in the area of cut leaf salad we would be able to compete well with the wholesalers in direct sales to chefs as the quality of the leaf can outshine the cut leaf bags they receive at the moment.

I feel this insight into the market is incredibly useful as it shows us where to focus our energies and what to expect to be able to sell. From the perspective of a business growing veg, herbs and mushrooms we can get a picture of the market locally and what to put our energies into. When it comes to planning crops and the time of year they will be ready, we can see that a constant supply of popular types of veg that are easily grown on a large scale without large machinery would be best. This would rule out potatoes and Spanish onions as we could not compete, tomatoes are also very cheap at wholesale. We can focus on productive crops such as courgette, low maintenance crops such as squash, pumpkins, turnips and swede, high value leaf crops like salads, unusual mushrooms and herbs in high demand and preferable in high quality regularly.

The relationships we build are important allowing us to grow things to order. We hope to give a higher level of service, a higher quality standard in terms of flavour, nutrition and wider benefit to the community and environment.

Survey- Cows Hill Farm Shop, La Bodega, Taurus Crafts, Lydney

What types of veg do you use? What amounts of things would you order?

Seasonal veg, shop front would be interested in local produce open to variation in types of veg

Tommies 2k p/w

sweetcorn 5-6 p/w

potatoes 15k p/w

onions r+w 10k p/w

squash 4-6 p/w

leeks 6-7 p/w

cabbage 2-3 p/w

greens “

calculi flower “

fennel 3-4 p/w

peppers 3-4 p/w

courgette 4-5 p/w

What dictates the price of the products you buy? Wholesale list, quality, quantity.....?

Organic local

What is your order cycle?

Weekly Thursday

How do you receive it?

Delivered to back door

Would you be interested in any or all of the following?

Fresh seasonal vegetables

Potential for change to things we stock if something doesn't work we could change it

Herbs

we love the potted herbs and we have a gap in the range for cut bunched herbs

Mushrooms

yes we stock mushrooms and would like to have more and other variety

Local eggs

we have a supplier of eggs already

Survey- Joshuas Kitchen Catering Services hog roasts 30 p/y weddings 20 p/y Flexible menu possibility of using seasonal veg as no fixed menu, variable size of events

What types of veg do you use? What amounts of things would you order?

Example of one event for 25 people

Carrots 5k

Green beans 5k

Courgette 3k

Purple sprouting 8k

tomato 1.5k

cucumber .5k

baby leaf salad 5k

onions 10k

potatoes 25k

tarragon 1 bunch

parsley 3 bunch

chervil 1 bunch

dill 1 bunch

mint 1 bunch

What dictates the price of the products you buy? Wholesale list, quality, quantity.....?

Wholesale list

What is your order cycle?

Unusual times usually before weekend

How do you receive it?

Delivered to kitchen

Would you be interested in any or all of the following?

Fresh seasonal vegetables

Unusual veg

Herbs

variety of herbs and interested in edible flowers

Mushrooms

yes interested in quantities up to 5k

Local eggs

Survey- Joshua's Kitchen Lydney high street- restaurant, fixed menu and specials board

What types of veg do you use? What amounts of things would you order?

Potatoes- 2 types "lovers" waxy "maria" flowery-4 x 25k= 100k p/w

Onions, big Spanish red and white 6x 10k=60k p/w

Broccoli 1x15k p/w

Carrots 1x15k p/w

Green Beans 1x15k p/w

Courgette 1x15k p/w

Purple sprouting 2x15k=30k p/w

Tomato 5k p/w

cucumber 6 p/w

cress 500g

lolla rossa (red frilly lettuce) 10 p/w

oak leaf (wiggly leaf lettuce) 10 p/w

frizze, endive 10 p/w

baby leaf mix salad 6x 500g= 3k p/w

parsley 3 p/w

tarragon 1 p/w

chervil 1 p/w

dill 1 p/w

mint 1 p/w

What dictates the price of the products you buy? Wholesale list, quality, quantity.....?

Wholesale list from A. David, a supplier of all our needs

What is your order cycle?

Daily

How do you receive it?

To the door

Would you be interested in any or all of the following?

Fresh seasonal vegetables

Golden beetroot, purple carrots, unusual veg

Herbs

All the herbs in bunches

Mushrooms

Yes

Local eggs

Competitive prices

Survey- Cross Keys Pub, Lydney, simple limited menu in the week with soup, sandwiches one or two mains and a roast at the weekend

What types of veg do you use? What amounts of things would you order?

Lettuce 5 p/w

potatoes 25k p/w

onions 10k p/w

carrots 3k p/w

leeks 1kp/w

turnips 1k p/w

swede 1k p/w

peas (frozen) 1k p/w

tomatoes 500g p/w

cucumber 250g p/w

fennel 100g

cabbage 2.5k p/w

What dictates the price of the products you buy? Wholesale list, quality, quantity.....?

local fruit and veg market

What is your order cycle?

weekly

How do you receive it?

We go to the market

Would you be interested in any or all of the following?

Fresh seasonal vegetables

yes seasonal veg in the flexible menu

Herbs

yes parsley

and some for the soups

Mushrooms

yes interested irregular specials

Local eggs

yes we would be interested in the eggs for the breakfasts we do.

Survey- Hill Side Café, Carvery, café, set menu and breakfasts. New business, in first month.

What types of veg do you use? What amounts of things would you order?

Potatoes- 250k p/w

peas 7k p/w (frozen)

carrots 20k

cauliflower 30k

cabbage 30k

leeks 20k

turnips 10k

swede 10k

parsnips 20k

salad/ lettuce 1k p/w

What dictates the price of the products you buy? Wholesale list, quality, quantity.....?

Coleford shop, changing over to main wholesale supplier, but may be able to change to us if we can give competitive prices

What is your order cycle?

Every other day (next day delivery)

How do you receive it?

We used to go get it now we get it delivered

Would you be interested in any or all of the following?

Fresh seasonal vegetables

yes our carvery can change the veg we give, the set menu has some things on which we could get from you.

Herbs

yes we use some herbs

Mushrooms

yes we have mushrooms in our breakfasts

Local eggs

yes we use eggs in our breakfasts

Market Research for Community Garden Project

Seedling Sales

During early summer this year (2014), seedling sales from the garden were making on average £50 per week. Seedlings were grown on site, and sold in a small village shop in Newnham. We were pleasantly surprised at the level of interest shown by customers.

Seedling sales are possible almost all year round, from early sowings like Celeriac, all the way through to winter greens and herbs.

As has already been demonstrated, it is reasonable to continue to expect sales of £50 a week in spring and summer, when there is a wide variety of plants in season. In the 20 week period between April and August, this would generate £1000 of income for the community garden.

This prediction is based upon sales through one outlet. The business could be expanded through more shops, reaching more customers in following years. For example, customers of the Food Hub have requested potted plants and seedlings already.

Vegetables

Speaking to local biodynamic growers, a common estimate for well managed biodynamic vegetable gardens can make up to £20000 a year per acre. The community garden is currently covering a quarter acre and expects to expand to 3 acres by year 5.

As YCCG will also be providing a not-for-profit social enterprise (i.e. teaching local people gardening skills and providing them with produce), figures will be less than this. In the original business plan, total gross profit is projected at approximately £5000/annum, a very conservative estimate.

There is a growing market for organic and biodynamic local seasonal produce in the Forest of Dean. The growth of this market has been facilitated and observed by Yorkley Court residents in their work with the Food Hub organisation. It is difficult for small-scale farmers to compete with the price of imported food sold in supermarkets, but selling produce locally in a veg box scheme allows the growers to achieve a fair price for their work, whilst also giving value for consumers that is comparable to, and sometimes better, than that which they would get from a supermarket.

Market Research for the Working Horses Business Plan

The following are some examples of 'Working Horse' courses held in England and Wales found through an internet search. They are an up and coming popular thing to learn amongst equestrian lovers and also are beginning to be an invaluable tool for the small scale farmer and woodsman.

Childer Wood Ledbury

This course is held by Doug Joiner and his apprentice Mike Paddock at Childer Wood in Ledbury. Doug joiner was one of the leading professionals in this field and was renowned for his courses, although he sadly passed away in September. His courses are always fully booked by the start date.

Course: WORKING HORSES IN WOODLANDS	The 5-day introductory course provides a sound skill base for the extraction of timber with horses in a variety of woodland conditions. It is now available with a Level II qualification, subject to payment of a registration and assessment fee, satisfactory completion of the course and a work book, as an option. The course begins with an introduction to the care, harnessing and long-reining of the working horse. Doug will then demonstrate and discuss the various options concerning horses, harness and equipment, suitable extraction methods, identifying and tackling hazards, risk assessments etc. before plenty of supervised practice. Come prepared for a physical, hands-on week. Each course has a maximum of four participants. The courses are tutored by Doug Joiner with occasional support.
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2015 DATES:	10.00am		£100
9 - 13 March		£450 £600 Level II	£250 Level II
4 - 8 May	10.00am	£450 £600 Level II	£100 £250 Level II
7 - 11 September	10.00am	£450 £600 Level II	£100 £250 Level II
FULL			

<http://www.heavyhorses.net/> Last checked 5/11/14

Working Horses in Harnesses

Price: from £145 per person, per day

Course held at Hush Farm in Torquay.

Our three-day heavy horse courses in Working Horses in Harnesses offers you the opportunity to discover the basic ideas and practices of your environmentally-friendly work mates.

Through handling, harnessing and caring for a working horse on the farm, you'll learn everything from heavy horse behaviour and its physical workings, right up to hitching on the harness for a day of logging.

<http://www.hushfarms.co.uk/> Last Checked 5/1/14

Horse Logging / Working Horse Course

Course held at upcott Farm in Devon.

Organised by arrangement with you at a time convenient to us both, this course transports you back into a different era and gives you the opportunity to gain as much “hands on experience” of working a heavy horse as possible and is tailor made to your needs.

Depending on your requirements and level of experience we can start with the very basics and gradually give you more challenging horse logging work to do as your confidence increases. It is not a requirement for you to have worked with horses before as we will adapt the course to your needs and abilities. We can also teach you how to drive horses and embark upon field work should you require.

This course is not just suitable for people who wish to pursue the practicalities of heavy horse husbandry or for those wishing to start working their own horses. We have also shared many wonderful course days with people who just wish to take a trip down memory lane. This often makes a wonderful Birthday or Christmas gift.

Your tutor Ben May has been working in the woods with his horses for 17 years now and undertakes commercial horse logging jobs. He also has a farm upon which he does most of his agricultural work with his Shire horses. He is passionate about doing real work with his horses. This is a chance to come and experience one of the very few real working horse farms left in the UK.

All our horses are trained by us and we are a registered Shire Horse Stud. We usually have a foal and a youngster or two we are bringing on.

Cost £150 per day including a scrumptious lunch, tea, coffee and cakes!

plus £40 per additional person including food.

<http://www.forestcrafts.co.uk/> Last Checked 5/11/14

Centre for Alternative Technology, Machynlleth, Powys , Wales

One day basic course.

A return to ancient skills and trades plays a significant role in the transition to a zero-carbon future, and logging with horses is a welcome resurgence of an age-old collaboration between man or woman and beast.

The course will take place in CAT's sustainably managed woodland Coed Gwern and will demonstrate Horse Logging as an ecologically sound and environmentally considerate process of managing woodland.

This low impact method of moving logs from woodland or forest will be demonstrated, and participants will be invited to try it themselves whilst learning the history behind this traditional skill.

The course will begin by looking at general horse care and the different harness and equipment necessary for working horses. We will then have a brief discussion about the background to working horses in the UK, their pros and cons and the scope for using horses as part of a low carbon, environmentally sensitive economy.

However the majority of the day will be given over to offering a hands-on opportunity to have a go at driving a horse and to gain experience with horse logging in the woodland.

We will also cover where to look for more information and how to go about getting started yourself. It will be a fairly informal and practical course – no lectures!

The course will be led by Barbara Haddrill, a professional horse logger with 5 years experience logging in Wales and England.

Babs and her two cob horses, Tyler and Billy, have worked extensively as part of the woodland team here at CAT, practising some of the latest in environmentally sensitive sustainable woodland management.

You will gain a good understanding of the skill of horse logging and the ability to assess whether they would like to go through further training to start using this method of timber extraction on their projects.

Hands on experience at horse logging!

Sat 28th Feb 2015.

Another course will run on Sun 1st March 2015.

Course starts at 10am and ends at 4:00pm.

Course fee (not including lunch) £60.

<http://courses.cat.org.uk/> Last Checked 5/11/14

Horse Cultivation Courses at 'Chagfood'

Ed Hamer is possibly the leading person in this country at the moment who is actually using horses to cultivate his land on the edge of Dartmoor where he grows vegetables for a Local CSA scheme (veg box). I have personally spent time with him learning how to use the French Primata ploughing equipment and the Armish 'Pioneer' cultivating equipment and harnesses from America. He runs the following course which is very popular and is always fully booked. He too finds that 4 people at a time is the perfect number of people for teaching in a group.

Chagfood will be hosting our next course on working horses in market gardening from the 27th – 29th August 2014. The course will focus on small scale farm systems and the particular benefits of using horses in terms of soil health, plant health and cutting your ecological footprint. Tuition will be primarily hands-on allowing you to practice different techniques with the Kassine to fully understand what you are being taught. The cost of the course will be £325 per person, including free camping nearby all meals and all the course notes you will need.

The Weald and Downland Open Air Museum

The Weald and Downland Open Air Museum is in Chichester in West Sussex. It hosts many different courses based around traditional skills and crafts across the year. All of their heavy horse courses are always fully booked. The following are some examples.

Ploughing with Heavy Horses: Saturday 1 November 2014: FULL

10am to 3.30pm



The course

A day giving participants the opportunity to work with the Museum's team of heavy horses and have a thoroughly enjoyable day. The course is hands-on and very physical.

On this day participants will learn the basics of ploughing, including preparing the harness and the plough for work in the field. Beginners and improvers equally welcome.

The tutors

Heavy Horse Ploughing Course - Weald & Downland Museum

Robert Sampson has worked with Percheron horses all his working life. He now breeds Percherons and trains them and other breeds of heavy horse to work. He is a registered farrier and farms 250 acres (using his Percherons whenever practical) on the edge of the New Forest. A keen supporter of the Heavy Horse Driving Trials Club, he competes regularly in their events with his sons. He is also well-known as a big-team driver, the largest team to date being 18 Percherons. He will be entering for the British team again this year for the Route du Poisson, a challenging relay race for heavy horses held in France.



John McDermott has ploughed with Percheron horses since his late teens and now owns four Percherons. His horses are frequently seen demonstrating the St Giles steam fire engine at shows and events. He competes very successfully in heavy horse driving trials and he has won the David Briggs Memorial Trophy. In the first New Forest Heavy Horse Relay he was chef d'equipe for the winning Wessex Percheron Club, collecting the Chris Zeuner Memorial Trophy. He entered the British team this year for the Route du Poisson with his wife Rowena. Last year he entered six ploughing matches and won his class in five of them and was champion in two. Also in 2008 he won the Heavy Horse Obstacle Driving Championships.

Mark Buxton is the Museum's horseman. He has wide experience in working with horses and has recently come to the museum from the Royal Parks, where he was head horseman for 14 years. His duties at the Museum include sowing, chainharrowing, ploughing, harvesting, timber extraction and many other general duties.

Participant information

The course is limited to 8 participants.

A ploughman's lunch is included, please bring any other refreshment you may need. Everyone must wear sensible warm and waterproof clothing and suitable steel toe-cap footwear, and gloves.

Fee

£85 per person per day, including tuition and ploughman's lunch.

Driving heavy horses: Sunday 22 June 2014 FULL

10am to 3.30pm

The course

Practical outdoor days learning to harness up and drive the Museum's draught horses in the field and on the track, chain harrowing and shaft & pole work.

Tutor

Mark Buxton is the Museum's horseman. He has wide experience in working with horses and has recently come to the museum from the Royal Parks, where he was head horseman for 14 years. His duties at the Museum include sowing, chainharrowing, ploughing, harvesting, timber extraction and many other general duties.

Participants

Lunch is provided, but participants are asked to bring any other refreshments they would want during the day. They must wear suitable warm and waterproof clothing, gloves and **steel toe-cap boots**.

Fee

£85 per person per day, including tuition and lunch.

Horse logging: Sunday 23 March 2014 FULL

10am - 3.30pm

The course

Experience a day working with heavy horses in local woodland, extracting timber. For those with some heavy horse experience. Participants must be agile and physically fit.

The course takes place on, and with the kind permission of, the [Goodwood Estate](#).

The tutors

Mark Buxton is the Museum's horseman. He has a wide experience in working with horses and has come to the Museum from the Royal Parks, where he was head horseman for 14 years.

Robert Sampson has worked with Percheron horses all his working life. He now breeds Percherons and trains them and other breeds of heavy horse to work. He is a registered farrier and farms 250 acres (using his Percherons whenever practical) on the edge of the New Forest. A keen supporter of the Heavy Horse Driving Trials Club, he competes regularly in their events with his sons. He is also well-known as a big-team driver, the largest team to date being 18 Percherons. He will be entering for the British team again this year for the Route du Poisson, a challenging relay race for heavy horses held in France.

Participants

Lunch is included, please bring any other refreshment you may need. Everyone must wear sensible warm and waterproof clothing and suitable steel toe-cap footwear and gloves.

Fee

£85 per person per day, including tuition and lunch.

Summary of Working Horses Market Research

From the courses it is clear that there is a demand and interest for running such 'Working Horse' training courses as outlined in business plan and the fact that the popular well known courses are always fully booked is again suggestive that the market is not currently over saturated. I was not able to find any other courses of the kind that I will be offering currently available in the Forest of Dean and as such there is no local competitor. Course fees per day range from £65 - £150 so the amount outlined in the business plan is reasonable and competitive as is the number of participants per course.

Market Research for Woodland Project

The Woodland Project focuses on two main areas of income: woodland products and courses.

Woodland Products

We have been in contact with a similar venture in the South West of England, Rypelwood Workers Co-op. They produce and sell a variety of products from sustainably managed woodlands, selling them locally and supporting themselves in an economically viable business.

Between April 2013 and April 2014, their product sales were as follows:

Product	Total £	Unit measure	unit price £	quantity
Bale Stakes	75	per pole	0.5	150
Beanpoles	708	per pole	0.75	944
Pea sticks	26	per stick	0.5	52
Hedging Stakes	45	per pole	0.5	90
Stakes (other)	32	per pole	1	32
Tree Stakes	30	per pole	2	15
Weavers	80	per pole	1	80
Firewood	700	per bag	25	28
total	1696			

It can be seen that the total sales for the year 2013-2014 were £1696, which is roughly in line with the YCCF estimate of woodland product sales by year 5, £1600.

Products can be sold on site in conjunction with the Tree Nursery and Community Gardens and through the Food Hub. In fact, the project has already begun to sell hand woven baskets through the Food Hub.

Woodland Courses

YCCF have already run several courses on basket weaving using materials grown on site. This was advertised in the local village and was attended by around 10 people a day. This summer we have also run green wood working day courses, which were similarly attended.

These preliminary attempts demonstrate a local interest in woodland craft courses.

Other courses that we intend to offer include; timber framing, yurt construction and coppicing.

Similar Enterprises – Ben Law

There has been a recent surge of public interest in woodland skills from timber framing, to coppicing and charcoal burning. The television program “grand designs” is partially responsible for this, with Ben Law building a house entirely from the materials available in the woodland he manages.

Mr. Law runs regular courses on all aspects of sustainable woodland management and the level of interest is such that they are almost always fully booked. Courses generally start at £95 per day.

We believe that the interest in his courses is not just a celebrity phenomenon, but that many people are genuinely interested in learning valuable skills. As such, our figure of £50-£100 per person per course is a reasonable prediction, given that we have a highly qualified sustainable-architect with experience of teaching courses.

Another course leader, Adrian Leaman, offers roundwood framing courses at £350 for 5 days, roundhouse building at £325 for 4 days, and tree-felling with hand tools at £175 for a weekend. There is sufficient interest in these courses that they have been running since 2005.

The high level of public interest means that there are almost certainly more people wishing to learn these skills than are able to fit on the courses that are currently run by Mr. Law and other similar individuals. As far as we are aware, there is not currently any such opportunity within the Forest of Dean for people to attend such courses. Anyone living in this area who wants to learn these skills has to travel at least across the Severn, if not all the way to Sussex.